



## ALSATIAN TARTE FLAMBÉE

### Classic / 20

Bacon & Onions

### Veggie / 22

Mushrooms, Onions & Gruyere

### Cheesy / 22

Bacon, Onions & Gruyere

### Snails / 24

Bacon, Onions & Snails



## STARTERS

### Spinach Salad (V) / 24

Goat Cheese, Almonds, Tomato Confit,  
Hazelnut Dressing

### Yellowfin Tuna / 26

Spicy, avocado, cucumber,  
lemon

### Caesar Salad / 26

Romaine, Crispy Bacon, Parmesan,  
Quail Egg, Lemon Dressing



### Grilled Octopus / 32

Avocado & Corn, Jalapeño  
Salsa, Lime

### Red Snapper / 26

Ceviche, Soy & Sesame,  
Avocado, Ginger.



## HOT APPETIZERS

### Camembert Cheese / 24

Baked, Mesclun, Sourdough Toast

### Tomato Soup / 18

Smoked Carrot, Olive Oil, Croutons

### Bone Marrow / 30

Garlic & Parsley Butter, Toast, Lemon



### Burgundy Snails / 24

In the Shell, Garlic & Parsley Butter, Toast



## HOUSEMADE CHARCUTERIE

### Platter (To Share) / 88 Half / 48

Pâté en Croute, Duck Paté & Prosciutto, Pork Rillettes, Coppa,  
Smoked Ham, Dry Sausage, Wagyu Bresaola, Pickles



### Pork Rillettes / 18

Pickles, Grainy Mustard,  
Sourdough Toast

### Dry Sausage Platter / 22

Pickles, Mustard & Toast

### Country Duck Terrine / 18

Pistachio, raisins, peppercorn



Chef's Recommendation

## HOUSE DRY-AGED BEEF

We are dry-aging our beef in-house, working with O'Connor farms from Gippsland, Victoria. Amazing organic beef that is free from antibiotics and hormones. The beef is then cooked to perfection with Argentinian charcoal in a high temperature oven which in return gives us a nice char and smoky flavor to the beef.

All served with Baby Romaine Salad

**Tomahawk / Côte de boeuf**  
**\$158 per kg**

### BEEF PLATTER

Flank Wagyu,  
Tenderloin Black Angus,  
Ribeye Black Angus / 168



Beef Wellington Mushroom &  
Spinach, Red Wine Jus / 56



Ribeye Black Angus 250g / 68

Tenderloin Black Angus 220g / 60

Flank Wagyu 220g / 56

Tartare Black Angus 180g & Fries / 42

**Choose your SAUCE \$5**

Béarnaise | Black Pepper | Mushroom | Red Wine  
Blue Cheese | Cimichurri

**Top up your Beef with**

**Foie Gras \$18**

**Bone Marrow \$30**

### BURGERS

**Wagyu Patty (200g ) Morbier Cheese,  
Baby Romaine, Fries / 36**



Chef's Recommendation



## POULTRY, LAMB & PORK

### Roasted Chicken Breast / 38

Mash Potato, Mushroom & Spinach Creamy Chicken Jus

### Lamb Couscous 4 ways / 40

Merguez, Braised, Skewers, Meatball, Semolina, Vegetables & Harissa

### Alsatian Choucroute 5 ways / 40

Sausages, Belly, Shank, Ham, Potatoes, House Sauerkraut



## PASTA & SEAFOOD

### Raviole Royan (V) / 32

Mushroom, Gruyere & Garlic & Herbs Cream

### Tigers Prawns / 38

Linguine, Spinach & Garlic, Pink Sauce, Chilli

### Grilled Tuna Steak / 40

Crispy Polenta, Provençal Vegetables, Romesco Coulis, Olives Virgin Sauce



### Seabass & Prawns / 42

Crushed Potato, Peas Coulis, Smoked Carrot & Bacon, Lemon Beurre Blanc



## SIDE DISHES

### French Fries / 12

### House Sauerkraut / 14

### Mesclun & Balsamic Dressing / 14

### Raviole "Royan" / 16

### Caesar Salad / 16

### Smoked Broccoli & Garlic / 16

### Gratin Dauphinois / 18

### Truffle Mashed Potato / 18

### Mushroom & Spinach / 18



Chef's Recommendation



## CHEESE

Selection of French Matured Cheese  
served with Chutney and Crackers / 26



## DESSERTS

### Crème Brûlée / 16

Madagascar Vanilla, Berries

### Pavlova / 18

Coconut & Mango Sorbet, Chantilly Meringue &  
Mixed Berries

### Burnt Basque Cheesecake / 20

Strawberry Sorbet, Berries & Coulis

### Chocolate Fondant / 20

Chantilly & Tiramisu Ice Cream

### Mini Madeleines to Share / 22

Freshly Baked, served with Nutella Dipping



## PREMIUM ICE CREAM & SORBET

### 6 / per scoop

Ice Cream: Vanilla / Tiramisu  
Sorbet: Strawberry / Coconut / Mango



Chef's Recommendation